

LA VÈTTA

MOTHER'S DAY
SUNDAY 10TH MAY 2026

MENU

SUL TAVOLO | ON THE TABLE

Olive | A little bowl of mixed marinated wild olives from Mt Zero, Victoria

La Vetta's Potato Focaccia | With rosemary from the estate, heirloom cherry tomatoes, black olives and sea salt

Served with Venetian Del Boccia black truffle butter from our good friend Alberto

CICCHETTI | SNACKS

Tortino | Duck liver parfait in a savoury tartlet, Morello cherry, smoked beetroot, chervil

Ostriche | The best Tasmanian oysters, nashi granita, Karkalla

Supplement \$6.5ea

PICCOLI PIATTI | SMALL PLATES

Cocktail di Gamberi | Tiger prawns on grilled iceberg lettuce with buttermilk, persimmon, radish, Marie Rose sauce

Baby Burrata | Radicchio, witlof, orange, toasted hazelnuts, broadbeans, Gorgonzola Dolce, estate Vincotto

+ add Saison Wagyu Salami \$8

SECONDI | MAIN COURSE

Paccheri | Zucchini crema and its ribbons, mint, Piave and lemon pangrattato

Pesce Spada | Swordfish steak on the Jospier grill, served medium on caramelized fennel, sauce vierge

Main course is served with:

Fagiolini | Beans of all sorts, sauced shallots, macadamia cream

DOLCE | DESSERT

Strucolo de Pomi | La Vetta's version of the traditional apple strudel from the northern Friuli-Venezia Giulia region, with toasted almonds, burnt butter, sourdough gelato

LA VÈTTA

CORAVIN & RARE WINES

Limited Selection | Available by the Glass or Bottle

SPARKLING

	Glass 120ml	Bottle
N/V Besserat de Bellefon, Grand Cru Blanc de Noirs <i>Champagne, France</i>	\$35	\$140
2023 Berlucchi '61 Franciacorta Satèn - Chardonnay <i>Franciacorta, Italy</i>	\$30	\$120

WHITE

	Glass 150ml	Bottle
2017 Hanging Rock, Jim Jim Three - Riesling blend <i>Macedon Ranges, Victoria</i>	\$17	\$75
2020 Vigneti Vecchio Sciarre Vive Carricante - Etna Bianco DOC <i>Sicily, Italy</i>	\$30	\$130
2022 Puligny-Montrachet, Dom. Pernot Belicard - Chardonnay (375ml) <i>Côte de Beaune, Burgundy, France</i>	\$45	\$112

RED

	Glass 150ml	Bottle
2022 Ka' Manciné - Rossese Dolceacqua DOC <i>Beragna, Liguria, Italy</i>	\$22	\$100
2022 Antoine Lienhardt, "Emphase" - Pinot Noir <i>Côte de Nuits Villages, Burgundy, France</i>	\$40	\$190
2021 Vigneti Vecchio Sciarre Vive - Etna Rosso DOC <i>Sicily, Italy</i>	\$40	\$180

SPECIAL COCKTAIL

Bloom for Mum Soft Floral gin sour with cherry blossom, grapefruit and clean citrus finish	\$25
---	------

LA VÈTTA

LA VÈTTA